

STARTERS

Our Homemade Seasonal Soup Please ask our team to find out more (v)	6.50	Confit of Duck Foie Gras Terrine Served with our homemade grilled plum and cinnamon chutney, accompanied with sourdough bread	8.95
Black Treacle and Whiskey Cured Salmon Served with braised fennel and sweet apple salad (gf)	7.25	Fresh Burrata A delicate cheese from Puglia served with our delicious homemade grilled plum and cinnamon chutney (v)	9.20
Fritto Misto Di Mare Deep-Fried selection of seafood and fish served with homemade harissa and lemon aioli	8.50	Gambas Pil Pil Pan-fried king prawns served with chilli and garlic in a rich tomato sauce (gf)	9.95
Lobster, King Prawns and Avocado Cocktail Served with a Bloody Mary crème fraiche sauce (gf)	11.50	Breaded Capricorn Goats Cheese Served on a bed of spinach and grilled baby rainbow beetroots, topped with cranberry's and honey accompanied with a thyme reduction (v)	8.50
Black Sesame, Ginger and Honey Lamb Ribs Beautifully slow cooked ribs served with harissa, warm cumin pitta bread, topped with shredded crispy lamb	9.90		
Sautéed Porcini & Shiitake Mushrooms Served on a warm garlic and parsley crostini, sprinkled with parmesan cheese (v)	6.95		

Winter sharing platter 15.95

Parma ham, Mediterranean salami, chorizo and breaded Capricorn goats cheese accompanied with olives

MAIN COURSES

All our meat and fish is locally and sustainably sourced

St. Villa Risotto Capricorn goats cheese risotto, served with grilled rainbow beetroots, garnished with sunflower seeds (v)(gf) (add chicken 3.99 or prawns 5.99)	13.50	Rack of Lamb Succulent pan-fried lamb marinated in rosemary and garlic, served with chilli and mint burgundy red potatoes, green beans and a rich red wine jus (gf)	20.95
Aubergine and Parmigiana Tortelloni Tortelloni served with a white wine and shallot sauce, garnished with chervil (v)	13.95	Our homemade Prime Beef and Brisket Burger Homemade 6oz 100% British beef burger complete with melted cheddar, oak smoked streaky bacon, tomato, red onion, lettuce and gherkins on a seeded brioche bun with parmesan chips (extra 6oz patty 3.99)	14.25
Chefs Famous Pappardelle Duck Ragu Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce	15.50	Highest quality, locally sourced premium cuts of beef cooked to perfection on our chargrill	
Wild Boar Ravioli Homemade wild boar ravioli served with a creamy porcini and shiitake mushroom sauce	18.50	All our steaks are served with watercress and shallots	
King Prawn Linguine Fresh king prawns, courgettes and pak choi cooked in a rich tomato sauce, served with linguine and salted deep fried rocket	17.50	Rib Eye on the Bone 330g Premium cut with intense marbling and melt in the mouth texture, served on the bone to enhance the flavor (gf)	28.50
Roasted Cod Loin Supreme Cod loin accompanied with a smoked paprika and carrot purée, served with roasted thyme and garlic mini potatoes and a chive beurre blanc sauce (gf)	18.50	Aberdeen Angus New York Strip Loin steak 250g 28 days matured tender part of locally sourced sirloin steak (gf)	24.50
St. Villa Signature Monkfish Pan-fried locally sourced monkfish delicately wrapped in pancetta served with asparagus, a lemon and butter squash purée, topped with a bisque foam (gf)	18.95	Fillet Mignon 220g Prime British fillet steak cooked to perfection (gf)	27.95
Pan-Fried Fillets of Seabass Fillets of seabass served with a pistachio and shallot pea purée, brown buttered mashed potato, asparagus and a homemade cajun and dill hollandaise sauce (gf)	17.95	Mix Grilled Prime Beef Surf and Turf (2 sharing) For all the meat lovers we would like to offer Strip Lion and Fillet steak accompanied with garlic prawns served with roasted garlic and thyme mini potatoes (gf)	59.95
Halloumi, Courgette and Mediterranean Herb Cakes Pan-fried halloumi cakes accompanied with a heritage tomato, watercress and spring onion salad and chilli dressing	14.20		
Corn Fed Chicken Supreme Pan-fried chicken, in a creamy pancetta white wine sauce, accompanied with crushed burgundy red potatoes and sautéed spinach (gf)	15.50		

TUESDAY BYOB NIGHT

Bring a bottle of your favorite wine to enjoy with your dinner and our team will serve it for you.

Or simply select one of our wines and enjoy 50% off*

WEDNESDAY 2 FOR 1 COCKTAIL NIGHT

Come and enjoy our handmade beautifully shaken cocktails

OUR CLASSIC SUNDAY ROAST

Indulge in either locally sourced roast beef, roast pork or roast chicken.

All our roasts are served with roasted vegetables and crispy potatoes

17.50

SIDE DISHES

House Chips	3.50
Parmesan Chips	4.00
Rocket and Parmesan	3.95
Mixed Leaf Salad	3.50
Brown Buttered Mash	3.95
Roasted Garlic and Thyme Mini Potatoes	4.20
Mixed Tomatoes, Shallots, Jalapenos and Spring Onions	3.95
Seasonal Greens	4.50
Chantenay Carrots Served with Butter and Fennel Seeds	3.95
Fresh Bread	3.50
Olives	3.50

CHILDREN'S MENU

Cheese Pasta Served in homemade creamy parmesan cheese sauce (v)	5.50
Breaded Chicken Strips Served with homemade chips & fresh vegetable sticks	6.50
Fish Goujons Served with homemade chips & garden peas	6.50
Mini Burger Homemade 3oz beef burger with cheddar cheese and handmade chips	6.50

Menu available Mon – Thu 12pm – 3pm & 5.30pm – 10pm, Fri 12pm – 3pm & 5.30pm – 10.30pm Sat 12pm – 10.30pm Sun 12pm – 9pm

A discretionary 12.5% gratuity will be added to your bill. Food Allergies and intolerances: please speak to a member of our team if you have any allergy or intolerance concerns. As all of our dishes are prepared freshly to order, it is not possible to guarantee that traces of mandatory allergens, including nuts, are not present in all dishes. Please be aware that some of our olives may contain stones and some fish dishes may contain bones.

*T&C's: Order 2 or more main courses from our A la Carte menu and enjoy our Tuesday deal. Offer not valid on Prosecco, Champagne or any other sparkling wine. Not to be used in conjunction with any other offer, promotion or set menu.



ST. VILLA

BAR & RESTAURANT

BRITISH · EUROPEAN CUISINE

VEGAN STARTERS

Please specify when ordering of the vegan menu as some of our dishes might have to be slightly modified to meet your dietary requirements

Sautéed Porcini & Shiitake Mushrooms 6.95
Served on a warm garlic and parsley crostini, sprinkled with parmesan cheese (v)

Spinach & Beetroot Salad 7.25
Spinach, grilled baby rainbow beetroots and burgundy potatoes topped with cranberry's and honey accompanied with a thyme reduction

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VEGAN MAIN COURSES

Wild Mushroom Winter Risotto 13.50
Sautéed porcini & shitake mushroom risotto, served with garlic and pan-fried shallots (v)(gf)

Pumpkin Ravioli 14.50
Handmade pumpkin tortellini served in a red pesto sauce, topped with roasted almonds

Vegetarian Burger 13.95
Served with fresh tomato, red onion, lettuce, gherkins and house chips

BRUNCH SPECIALS

Available Mon-Fri 11am-3pm, Sat 10am - 4pm, Sun 10am - 1pm

Eggs Benedict 7.95
2 free range poached eggs served on a toasted muffin with ham and hollandaise sauce

Eggs Florentine 7.95
2 free range poached eggs served on a toasted muffin with spinach and hollandaise sauce (v)

Eggs Royale 8.95
2 free range poached eggs served on a toasted muffin with cured salmon and hollandaise sauce

Scrambled Eggs on Toast 8.95
Served with cured salmon and avocado

Omelette Served with Toast 5.95
Choice of toppings 1.99 each
Cheddar cheese / English cooked ham / Tomatoes / Spinach

SET MENU

1 course 9.95

2 courses 12.95

Available Mon-Fri 12pm-3pm, 5.30pm-6.30pm, Sat 12pm-4pm
(menu not available for groups of 8 or more)

STARTERS

Sautéed Porcini & Shiitake Mushrooms
Served on a warm garlic and parsley crostini, sprinkled with parmesan cheese (v)

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Fritto Misto Di Mare
Deep-fried selection of seafood and fish served with homemade harissa and lemon aioli

Black Treacle and Whiskey Cured Salmon
Served with braised fennel and sweet apple salad (gf)

MAINS

St. Villa Risotto
Capricorn goats cheese risotto, served with grilled rainbow beetroots, a rosemary and fried garlic infused oil, garnished with sunflower seeds (v)(gf)
(add chicken 3.99 or prawns 5.99)

Beef Bourguignon
Traditional Beef Bourguignon served with celeriac mashed potato & Chantenay carrots (gf)

Chef's Famous Pappardelle Duck Ragu
Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce

Aubergine and Parmigiana Tortelloni
Tortelloni served with a white wine and shallot sauce, garnished with chervil (v)

Beef Burger (1.99 supplement)
Homemade 6oz beef burger with melted cheddar cheese, bacon, tomato, red onion, lettuce and gherkins served on a glazed brioche bun with parmesan fries

DESSERT

Add a 3rd course for 2.99

Ice Cream and Sorbet
Two scoops of your choice from: salted caramel, chocolate, pistachio, vanilla and lemon sorbet

Our St.Villa Chocolate Brownie
Homemade warm Belgian chocolate brownie served with luxurious salted caramel ice cream

Crumble of the Day
Served With Custard (ask your waiter for more details)

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*T&C's: Set menu is not available on Bank Holiday Monday